



Brickwall Hotel Pre-Christmas Lunch Menu

Pre- Christmas Lunch 2 course £25.00

Pre- Christmas Lunch 3 course £29.50

STARTERS

HOMEMADE CREAMY PUMPKIN SOUP (V)

(Topped with pumpkin crisps)

BRICKWALL PRAWN AND CRAYFISH COCKTAIL (GF)

(Royal Greenland prawns served with crisp iceberg lettuce and topped with a Marie Rose sauce)

PEA AND HAM HOCK TERRINE

(Accompanied by onion chutney and Melba toast)

HOMEMADE DUCK RILLETTE

(Infused with herbs, peppers and orange zest and finished with caramelised onion chutney and Melba toast)

DEEP FRIED CAMEMBERT (V)

(Breaded mini camembert finished with a cranberry sauce)

SMOKED SALMON (GF)

(Smoked salmon, lemon juice and black pepper)

MAINS

TRADITIONAL SUSSEX TURKEY (Can also be GF)

(Trimmed with pigs in blanket, Yorkshire pudding, homemade chestnut and apricot stuffing and accompanied with cranberry sauce)

ROASTED PORK TENDERLOIN

(Finished with apple sauce and gravy)

SUGAR BAKED DUCKLING

(Accompanied by a cherry, orange, and Cointreau sauce)

TENDER BRAISED FEATHERBLADE OF BEEF (GF)

(Braised beef with mushrooms, onions, and peppers with a red wine gravy)

SPICY BAKED FILLET OF COD

(Served with a chorizo salsa rossa which includes tomatoes, chilli, peppers, and garlic)

OVEN BAKED SALMON BRETONNE (GF)

(With sautéed prawns, sliced mushrooms, garlic, and creamy white wine sauce)

MORROCAN NUT ROAST (v)

(Moroccan spiced tomato, onion, butternut squash and dried fruit)

SWEETS

TRADITIONAL CHRISTMAS PUDDING (GF Option available on request)

(Served with brandy and orange sauce or ice cream)

DARK CHOCOLATE AND CHERRY CHEESECAKE

BLUEBERRY AND CHOCOLATE PROFITEROLES

BAILEYS CRÈME BRULEE (Served with homemade shortbread)

POACHED WILLIAMS PEARS (Poached in port and star anise and served with Chantilly cream)

A SELECTION OF LOCALLY SOURCED ICE CREAM AND SORBETS

FOLLOWED BY A COFFEE AND FESTIVE BITE

Head Chef: Lukasz Zasadny

Gratuities have not been added and can be left at your discretion.

Please note some of the dishes may contain food allergens. Should you require further information please ask a member of the team for more information.